



THE GRAND HOTEL  
圓山大飯店

菜單

Menu

圓苑迎賓八品集

Grand Hotel Welcoming Assorted Platter of 8 Appetizer

花雕醉雞、蘇式燻魚、冰梅蕃茄、油封蘑菇

Drunken Chicken in Hua Diao Wine, Smoked Fish, Plum Juice Tomatoes, Mushroom Confit

四喜烤麩、西芹蜆頭、東港烏金、拌白菜心

Braised Wheat Gluten, Celery with Jellyfish, Donggang Mullet Roe, Marinated Chinese Cabbage in Vinaigrette

胡麻野蔬九孔鮑

Abalone with Vegetables in Sesame Sauce

海皇雪蛤燴三絲

Braised Hasma and Seafood Soup

金莎麥片海蝦球

Prawn Balls with Cereal and Salted Egg

鳳梨醬燒牛雙寶

Sautéed Beef Shank and Tendon in Pineapple Soy Sauce

三鮮海味彎月餃

Dumplings with 3 Delicacies

頂醬龍宮海雙鮮

Double Seafood with Premium Sauce

清蒸玉露游水鮮

Steamed Seafood

胡椒淮山豬肚雞

Pepper with Hog Maw and Chicken

香酥起士芋泥球

Taro Balls with Crispy Cheese

寶島季節鮮果盤

Seasonal Fruits Platter

Per Table 每桌/10 Person 人 NT\$20,000 元

NT\$20,000/per table (10 person)

以上價格均需另加 10%服務費

All above prices are subject to 10% service charge.

訂位電話 TEL : (02) 2886-8888 Ext.分機 1241、1242

Reservation Tel.: (02) 2886-8888 Ext. 1241, 1242



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Grand Hotel Welcoming Assorted Platter of 8 Appetizer

川味口水雞、蔥燻香魚、冰梅涼瓜、黃金杏鮑菇

Sichuan Chicken, Braised Sweetfish with Scallions, Bitter Melon in Plum Sauce, Fried King Oyster Mushroom

香根腐竹、酒釀油爆蝦、桂花香芋、椒燒香茄

Bean Curd Sheets with Spices, Wine Flavored Fried Shrimp, Taro with Sweet Olive, Braised Eggplant with Pepper

北海道鮮貝鴨胸野蔬

Hokkaido Scallop with Duck Breast and Vegetables

壇罐頂湯佛跳牆

Buddha Jump Over the Wall in Premium Soup

果律鳳梨大虎蝦

Prawn with Pineapple

紅麴無錫豬肋排

Wuxi Braised Spare Pork Ribs with Red Yeast Rice

東港櫻花蝦米糕

Donggang Steamed Glutinous Rice with Sakura Shrimp

白果花膠掌上珠

Pork Knuckle Tendon with Ginkgo and Fish Maw

鴛鴦甘露蒸石斑

Stewed Giant Grouper

黑鑽松茸燉烏雞

Stewed Silky Chicken Soup with Matsutake

飄香桂花千層糕

Osmanthus Layer Cake

寶島季節鮮果盤

Seasonal Fruits Platter

Per Table 每桌/10 Person 人 NT\$22,800 元

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Grand Hotel Welcoming Assorted Platter of 8 Appetizer

香蔥油雞、無錫脆鱔、涼拌洋芋絲、蟲草川耳

Chicken with Scallion Oil, Wuxi Crispy Eel, Cold Shredded Potatoes, Black Fungus Premium Grade with Cordyceps

風味醬蘿蔔、老滷牛三寶、冬菇素鵝、冰梅山藥

Daikon in Flavored Sauce, Taiwanese Braised Beef Shank with Tendon and Tripe, Vegetarian Goose, Plum Juice Yam

龍蝦油醋烏魚子沙拉

Mullet Roe Salad with Lobster in Vinaigrette

鮮鮑菜膽燉軟排

Braised Pork Cartilage with Fresh Abalone and Cabbage Shoot

酒釀干燒大明蝦

Wine Flavored King Prawns with Stir-fry Sauce

極汁無骨小羔羊

Boneless Lamb in Premium Sauce

櫻花蝦雙臘米糕

Sakura Shrimp and Cured Meat Sticky Glutenous Rice

XO 醬燒鮮玉帶

Scallop in XO Grade Soy Sauce

蔥油玉露龍虎斑

Giant Grouper Squirrel in Scallion Oil

三代同堂花膠雞

Chicken with Fish Maw

窯烤香酥綠豆椪

Kiln Roasted Crispy Mung Bean Cake

寶島季節鮮果盤

Seasonal Fruits Platter

Per Table 每桌/10 Person 人 NT\$25,800 元

NT\$25,800/per table (10 person)

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圓苑迎賓八珍鑽

Grand Hotel Welcoming Assorted Platter of 8 Appetizer

花雕醉雞、蘇式燻魚、冰梅蕃茄、油封蘑菇

Drunken Chicken in Hua Diao Wine, Smoked Fish, Plum Juice Tomatoes, Mushroom Confit

四喜烤麩、西芹蜆頭、東港烏金、拌白菜心

Braised Wheat Gluten, Celery with Jellyfish, Donggang Mullet Roe, Marinated Chinese Cabbage in Vinaigrette

龍蝦九孔鮑野蔬沙拉

Vegetable Salad with Lobster and Abalone

壇罐頂湯八寶盅(位上)

Premium Soup with 8 Treasures (per person)

香蔥明蝦粉絲煲

Vermicelli Prawn Casserole with Scallions

經典東坡醬手肘

Pig Knuckle in Classic Brown Sauce

圓苑鴛鴦雙味拼

Yuan-Yuan Assorted Platter of 2 Dishes

(芋泥鴨、海鮮捲)

(Taro Paste Duck, Seafood Rolls)

白果花膠燒美參

Braised Sea Cucumber with Ginkgo and Fish Maw

花蓮剝椒蒸斑魚

Stewed Giant Grouper with Hualien Peeled Chili

橫行四海霸王鍋

Meat and Seafood Feast Pot

甜蜜蜜紅豆鬆糕

Sweet Rice Cake with Red Bean Paste

寶島季節鮮果盤

Seasonal Fruits Platter

Per Table 每桌/10 Person 人 NT\$28,800 元

NT\$28,800/per table (10 person)

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Sichuan Chicken, Braised Sweetfish with Scallions, Bitter Melon in Plum Sauce, Fried King Oyster Mushroom

香根腐竹、酒釀油爆蝦、桂花香芋、椒燒香茄

Bean Curd Sheets with Spices, Wine Flavored Fried Shrimp, Taro with Sweet Olive, Braised Eggplant with Pepper

龍蝦冷鰻油醋野蔬

Vegetables with Lobster and Eel in Vinaigrette

金華芽白花膠盅(位上)

Fish Maw Soup with Chinese Cabbage (per person)

百合彩蔬明蝦球

Prawn Balls with Lily and Colorful Vegetables

爐烤照燒羊肩排

Roasted Lamb Shoulder Chop in Teriyaki Sauce

荷葉紅蟳珍珠米

Lotus Leaf Mud Crab with Pearl Rice

蠔皇烏參鮑魚蔬

Sea Cucumber and Abalone with Vegetables in Oyster Sauce

松露響油龍虎斑

Tiger Grouper with Truffle and Oil Sauce

羊肚野菌燉全雞

Stewed Whole Chicken with Morels

桂花冰糖蜜蓮藕

Lotus Root with Sweet Olive and Rock Candy Sauce

寶島季節鮮果盤

Seasonal Fruits Platter

**Per Table 每桌/10 Person 人 NT\$32,800 元**

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Chicken with Scallion Oil, Wuxi Crispy Eel, Cold Shredded Potatoes, Black Fungus Premium Grade with Cordyceps

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Daikon in Flavored Sauce, Taiwanese Braised Beef Shank with Tendon and Tripe,

Vegetarian Goose, Plum Juice Yam

雪蟹鮮貝胡麻野蔬

Vegetables with Snow Crab and Scallop in Sesame Sauce

雞汁雪花官燕盅(位上)

Stewed Superior Bird's Nest in Chicken Soup (per person)

蒜香迷迭蒸龍蝦

Stewed Lobster with Garlic and Rosemary

黑椒香煎牛小排

Pan-fried Short Rib with Black Pepper

翡翠芙蓉蒸肥蟹

Stewed Crab with Vegetables and Cotton-rose

花菇美參扣鮑魚

Abalone with Mushrooms and Sea Cucumber

蔥油玉露麒麟斑

Steamed Giant Grouper with Scallion Oil

松茸旗蔘燉全雞

Stewed Whole Chicken Soup with Matsutake and American Ginseng

手作圓籠棗泥包

Steamed Handmade Red Date Paste Bun

寶島季節鮮果盤

Seasonal Fruits Platter

Per Table 每桌/10 Person 人 NT\$36,800 元

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